

Sub Spec
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CROSS-REFERENCE

Approved for Entry

for C. Cooley

SUBSTITUTE SPECIFICATION



DOUGH MIXER WITH METERING DEVICE

CROSS-REFERENCE TO RELATED APPLICATIONS

[0001] This application is a national stage of International Application PCT/EP01/04656 having an international filing date of April 25, 2001; which application claims benefit of European Community Application No. 00109611.4, filed May 5, 2000.

FIELD OF INVENTION

[0002] The present invention relates to preparing dough; and more particularly to methods and systems for preparing individual dough portions (single serving) per work cycle especially suitable for flat breads and pizzas.

BACKGROUND OF THE INVENTION

[0003] Dough mixers for producing dough used in preparing foods are known which utilize the function of one or two screw conveyors, of rotating mixing arms within fixed or rotating containers with vertical or angled axis, or of kneading elements rotating within a closed housing with a horizontal axis.

[0004] The specific level of technology is based on this last type of dough mixer, which thus uses the function of mixing elements rotating within a closed casing on a horizontal axis.

- The US 5,486,049 (apparati for mixing liquid substances) refers to a device for mixing liquid substances of varying degrees of viscosity. The stirring element of this device comprises a plurality of rungs that are arranged between two coaxial disks equidistant from each other and to their rotational axis.
 - The US 4,630,930 (high-speed batch mixer) publishes a method and device for producing a portion of dough. The device comprises two coaxial chambers within which there are separate work phases performed by separate and different mixing or kneading elements. The ingredients for preparing the dough are introduced from above into the first chamber, where they are thoroughly mixed and then transported